

# Letni Ogóras

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **5**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **46.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type                     | Name                                      | Amount         | Yield | EBC |
|--------------------------|---|----------------|-------|-----|
| Grain                    | Słód pszeniczny Bestmalz                  | 1.5 kg (37.5%) | 82 %  | 5   |
| Grain                    | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.5 kg (37.5%) | 80 %  | 4   |
| Grain                    | Płatki jaglane                            | 1 kg (25%)     | 1 %   | 3   |
| Dodać po zabiciu enzymów |   |                |       |     |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 10 g   | 60 min | 4 %        |

## Yeasts

| Name                | Type  | Form | Amount | Laboratory |
|---------------------|-------|------|--------|------------|
| T-58                | Wheat | Dry  | 10 g   | ---        |
| Ilość do określenia |       |      |        |            |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |              |        |           |           |
|--------|--------------|--------|-----------|-----------|
| Flavor | Sok z ogórka | 1000 g | Secondary | 30 day(s) |
|--------|--------------|--------|-----------|-----------|